

A CITY OF THE SEA

BY
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BRINGING THEIR CATCH TO THE CUTTER

It has often been stated that the sea is infinitely more productive acre for acre than the most fertile land in the world. Indeed, without including the countless numbers of more or less minute organisms that serve as food for fishes, one has only to consider for a moment the enormous quantities daily taken and consumed in England alone to be convinced of the truth of this assertion.

Who is there that has passed near London Bridge, and in so far north with the inner seas which takes place every evening when amid the castle of steamers and racing about the porters London's daily fare supplies him at Billingsgate market?

Proceed south through those three or four small towns, look down huddled up side by side against the wharf, with the white-smoked potter's roofing tiles standing up each with his head on his head across the deck, or cowering like sheep headed for a fresh carcass, and you will see that they appear beside small passenger boats those stout-built little vessels that can scarcely raise ten knots an hour, will go plunking and wallowing amid clouds of spray into the teeth of the fiercest gale that ever blew while their aristocratic companions rowed merrily in harbor, waiting for better weather before they venture forth. They are built for rough work, and they get plenty of it as conveyors of fish from that marvelous floating town that year in and year out moves slowly over the famous Dogger bank, or cruises steadily and unceasingly round the North sea searching for and endeavoring to follow, the vast shoals that frequent these inexhaustible fishing grounds.

Unhoused as are the inhabitants of these sea townships by the great majority of landmen, they are not permitted to go altogether uncared for, thanks to the Royal Mission to Deep Sea Fishermen, which has three mission steamers stationed permanently among the fleets. There are four of these fleets, each consisting of upwards of 70 or 80 trawlers, irrespective of foreign vessels and numerous independent fishing boats.

A visit to the City of the Sea during the summer months makes a remarkably enjoyable pleasure trip; but to see the seamy side of life aboard a steam trawler one must go in the winter when the seas run mountains high, and the wild north wind like the breath of the ice spirit drives the snow and sleet into the fishermen's faces as they haul in their nets and numb their fingers as they subsequently clean and sort the catch.

Visiting the fleets in winter is no light undertaking. Leaving Billingsgate soon after midday we arrived at Gravesend shortly before dark, and made fast alongside the coal and ice bulk to replenish our stores of these indispensable commodities. The coal

SOMETHING OF A NOVELTY.

English Method of Preparing Artichokes with Eggs.

A novel English dish recently enjoyed by the writer is described in detail for lovers of novelties in the way of savories. The recipe is sufficient for a "tasty bite" for six persons. The ingredients are two pounds of artichokes, one scraped onion, three ounces of grated cheese, one teaspoonful of celery salt, one ounce of butter, salt, lemon juice, and six eggs.

The artichokes are pared and cut into one-fourth-inch slices a quarter of an inch thick and then covered with water, to which a little lemon juice has been added, also the scraped onion and the teaspoonful of celery salt. When boiled till quite soft drain off the water, to which the butter and grated cheese are to be added, mixed with a little rice flour in the way one usually makes a soft sauce. Into this made sauce return the artichokes.

Toast enough bread to cover the bottom of an enameled baking dish, butter the bread and lay it around the dish, pouring the sauce over it, and after it has soaked ten minutes warm it in the oven. Meanwhile separate the whites from the yolks of the six eggs, add a pinch of salt to the whites and beat to a stiff froth; then cover the warm contents of the pan with it, drop the whole yolks at equal distances apart, and then bake the whole until the white froth is slightly browned.

SAVORY DISH OF VEAL.

Meat Is Appetizing Cooked in Form of Cannellons.

Six tablespoonsfuls of chopped lean, cool veal, two tablespoonsfuls of chopped, cooked ham, six chopped preserved mushrooms, the yolks of two eggs, a small teacup of white sauce, three quarters of a pound of puff pastry. Flay some round wooden sticks about four inches long, the handle of old wooden spoons would do. Roll the pastry out to the thickness of an eighth of an inch wide. Cut it into long strips about an inch wide. Twist these loosely round the sticks, letting the edges overlap each other in the twist. Bake them in a hot oven until they are a pale brown color. Allow the pastry to cool a little, then gently draw out the sticks. Mix the veal, ham and mushrooms, put them into a saucepan with the sauce and stir over the fire until the mixture is hot, add the yolks of the eggs and stir for a minute longer. Season carefully then fill the cannellons with the mixture.

Leave them until cold, and serve them garnished with parsley or watercress. If a hot dish is preferred, heat the cannellons slowly in the oven. The remains of any kind of cold meat may be used in the place of veal.

Raisins with Roasts.

Spiced raisins go nicely with roast meats, boil together for ten minutes two pounds of brown sugar, one pint of vinegar, one teaspoonful each of cloves and broken stick cinnamon (tear together in a bag). Skim the foam over two pounds of large, seeded raisins and set aside for 24 hours. Turn into a double boiler and cook very slowly until the raisins are plump and tender. Can in the usual way. In a dry season dried currants should be put up for this purpose, and the India preserves, of which every cook book has a recipe, should be made at the time when fruits are on hand to secure the right combinations of juice and flavor with the spices.

Home-Made Chair Bottoms.

Take strong, heavy wrapping paper, cut out just the form you desire, and with a firm paste stick six thicknesses of the paper together, making a thick pasteboard. Trim the edges smooth like the pattern you cut, and with round-headed tacks nail it to the frame. After it is well dried varnish and you have a neat, strong seat to your chair with little or no expense.

Baked Eggs.

Heat a tablespoonful of butter in a small granite pan; when hot break in as many eggs as you wish cooked, season with salt and pepper, and pour over enough sweet cream to cover eggs. Place in the oven for a few minutes.

Yorkshire Eggs.

Fry the eggs, arrange them on rectangular pieces of toast with slice of broiled ham. Garnish the middle with fried parsley and serve with tomato sauce on the side.

Lettuce Sandwiches.

Use for sandwiches a loaf of bread a day old, sliced thin and lightly buttered. Lay between the slices the crisp heart leaves of lettuce cut in ribbons with scissors and seasoned with a little mayonnaise, French dressing or salt, as preferred. Press the slices together and cut in fingers or triangles.

Says a Philosopher.

Many a man who stands on the platform 'd lay down on it if he vas.'

IN THE LIMELIGHT

DEMOCRATIC CAMPAIGN CHIEF

Norman E. Mack of Buffalo, recently selected as chairman of the Democratic national committee, occupies a most unique position. He was practically the only Bryan Democrat in the delegation from his state to the Denver convention. It is also noteworthy if one recollects that in each of the previous two Bryan campaigns for the presidency Mr. Mack flocked by himself as a Bryan man. The first time it happened Mr. Mack started out with the antis, and that road up with such men as David B. Hill, William C. Whitney, Bourke Cockran, the late Gov. "Billy" Russell of Massachusetts, W. F. Vilas of Wisconsin and men like that. Rather than not be "regular," however, he accepted the dictum of his party convention and made the best of it. He was with Bryan throughout the campaign and ever thereafter. It was chiefly as a result of his loyalty to Bryan that he was honored with his present office.

Five or six years ago Mack came out with a terrifying warning to his fellow Democrats in states that were not holding fast to the true Bryan faith in their various state platforms. He declared that unless they stuck by the platform and the ideals of the Bryanized Democracy he saw an awful smashup coming just down the road a way. There would be a third party, headed by Bryan, George Fred Williams, Tillman, Towne and others, and they would write "passé" on the good old Democracy and send it to the scrap heap. This awful warning was intended to drive David Bennett Hill, Belmont, Taggart and other Democrats of alleged Republican tendencies hurrying to the woods to avert the smash.

This year Mack was one of the early birds of the Bryan movement in the Democracy.

In Buffalo Mr. Mack is recognized as a power, politically and otherwise. He owns a daily newspaper, the Times, and he has other business interests which have helped to make him a very comfortable fortune.

WILL HELP TO GATHER COIN



Fred W. Upham of Chicago has been named as assistant treasurer of the Republican national committee and given full power and authority to go out into the highways and byways as well as into the humbling marts of trade as an official beggar. There is no question but this gives Mr. Upham one of the greatest begging commissions in the books, and neither is there much doubt that the G. O. P. begging will be thoroughly and painstakingly done.

Mr. Upham will pay attention particularly to the western portion of the country, and will have his headquarters in Chicago. His position will be only nominally second to that of George R. Sheldon, the New York financier, who is treasurer of the committee. Sheldon will confine his coin-lifting operations to the east, where most of the big financiers and business men will make it easy for him to coax the needed sinews from their wallets. In the west, Upham will do much more effective work than could Sheldon, on account of the rumors connecting the latter with one or two dozen trusts—beneficent, of course—in which he is an officer.

Upham is a real business man and the head of an important lumber manufacturing firm in the central metropolis. He is also interested in the coal business and in several other concerns of varied character.

Personally, Upham is what is generally termed a "hustler." Incidentally, but in no wise contradictory, he is a good deal of a club man and belongs to a long string of social and patriotic organizations. He is 47 years old and began his political career in Chicago as an alderman ten years ago. He has been holding some sort of an official position in that city ever since and has made an excellent record.

PANAMA'S NEW PRESIDENT



Domingo Obaldia, who has succeeded Dr. Amador as president of the republic of Panama, was born about 44 years ago in David, a town on the Isthmus, and is still a man of active physique and vigorous intellectual powers. Since the creation of the republic in 1903 his career has been a most eventful one. He served as senator in the Colombian congress, and on September 20, 1903, took over the functions of governor of Panama. Two months later, when the uprising occurred, Senor Obaldia was arrested and held a prisoner in the house of Dr. Amador, who afterward became president. On the senator taking the oath of allegiance to the new republic he was released. His appointment as minister to the United States followed.

Senator Obaldia led the conservative party in reform tendencies. While minister to the United States he was a follower of President Amador, and was elected vice-president of the republic. It was during Amador's recent absence in Europe that, while acting as president, Obaldia discovered a system of graft which permeated the entire administration. He at once introduced drastic reforms, but they were all nullified on Amador's return to Panama. And since nearly a fortnight ago it has required the powerful influence of the United States government to protect him from unfair methods.

GOES ON RETIRED LIST



Real Admiral Richardson Clover, president of the naval board of inspection and survey, has been placed in the retired list on account of age.

He was born in Hagerstown, Md., just 62 years ago, and was graduated from the United States Naval Academy in 1867. He has had a long and creditable career in all branches of the naval establishment, including the coast survey, in southeastern Alaska.

From 1889 to 1893 he was hydrographer in the bureau of navigation, and from 1897 to 1898 he held the responsible position of chief of the office of naval intelligence. In the early part of the Spanish war he was a member of the war and strategy board until May 1, 1898, when he was placed in command of the United States ship *Bancroft*.

He afterward resumed charge of the office of naval intelligence until 1900, when he was assigned to duty as naval attaché at the United States embassy at London, where he remained for three years. He was then placed in command of the battleship *Wisconsin* on the Asiatic station, and brought that vessel home to the United States.

For the past three years he has been president of the board of inspection and survey engaged in the trial of warships constructed since that date.

He is a member of the Metropolitan, Country and Chevy Chase clubs of Washington, and of the New York Yacht club and of the University club of New York.